

DINNER

6.30pm | 11pm

RESTAURANT
La
Car
cave
LLa
SINCE
1963

HORS D'OEUVRES

VENETIAN TRADITION ON A PLATE (1-2-4-5-8-14)	40€
RAW SEAFOOD Chef's selection of raw seafood from the daily catch (2-4-8-14)	45€
LOBSTER Catalan-style lobster (2-9)	45€
STEAMED SEAFOOD SALAD Steamed seafood salad, shellfish, rock fish, seawater and yuzu mayo (2-3-4-8-12-14)	38€
CULATELLO Culatello di Zibello DOP (cured ham), figs, melon and brioches (1-3-7-8)	32€
VEGETARIAN PROPOSAL Crispy organic egg, baby vegetables, Parmigian Reggiano cheese cream and summer black truffle (1-3-5-7-9)	28€

FIRST COURSES

LINGUINE

Linguine pasta "Benedetto Cavalieri" with lobster
(1-2-7-12)

48€

APEROL SPRITZ RISOTTO

Aperol Spritz risotto with raw and cooked langoustine
(2-7-12)

38€

CHILLED SPAGHETTINO

Chilled spaghettini "Monograno Felicetti", raw crustaceans and market fish, Giaveri caviar, pistachio pesto
(1-2-4-6-7-8-14)

36€

SEAFOOD SOUP

Chioggia-style seafood raw and cooked soup
(2-4-8-12-14)

40€

RAVIOLI

Veal ossobuco and marrow ravioli, saffron sauce, gremolada
(1-3-7-8-9-12)

35€

VEGETARIAN PROPOSAL

Lemon tagliatelle, Sant'Erasmo zucchini "alla Scapece"
(1-3-5-7)

28€

VEGAN PROPOSAL

Seasonal Sant'Erasmo Island "ribollita" slow cooked vegetables and legumes soup
(8-9)

25€

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MAIN COURSES

LOCAL CATCH EMBERS/ SALT/ SALT AND HAY 45/50€
(4)

TUNA 36€
Bluefin tuna Rossini-style, veal jus, summer "bianchetto" truffle
(4-7-8-9-12)

SOLE 38€
Local sole "meuniere", naturally fermented lemon
(1-4-7-8-12)

BEEF FILLET 50€
Hay smoked beef fillet, sour cherry sauce
(7-8-9-12)

CHATEAUBRIAND 55€
Chateaubriand, béarnaise sauce, beef jus (min 2 pax) PER PERSON
(3-7-8-9-10-12)

VEGAN PROPOSAL 28€
Skewer of seasonal Sant'Erasmo vegetables, Cavallino's bull
hearts tomato catalana style
(8-9-11)

SIDEDISHES starting from 12€
Seasonal veggies from Sant' Erasmo Island in collaboration
with "Osti in Orto"
(1-3-7-8-9-12)

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SWEET MOMENTS

THE TIRAMISU' (3-7-8)	18€
TARTE-TATIN Fig tarte-tatin, cooked wine, vanilla ice-cream (1-3-7-8-12)	16€
ROCHER Hazelnut Rocher (1-7-8)	16€
CHOCOLATE SPHERE Glazed chocolate sphere with a Dulcey Valrhona chocolate heart, spiced sablé biscuit, caramel (1-3-7-8-12)	16€
OUR "SWEET CAPRESE" Buffalo mozzarella mousse, sweet tomato gelée, basil sorbet on a cocoa crumble (1-3-7-8)	16€
MILLE-FEUILLE Vanilla and black cherry mille-feuille (1-3-7-8)	16€
ASSORTED ICE-CREAMS AND SORBETS (3-7-8)	10€
SELECTION OF CHEESE with jam and compotes (1-7-8-12)	30€

*According to the market's availability some ingredients can be thermally treated.
Cover charge € 5 service and taxes included.*

Dear Guests,

We have the pleasure to welcome you and to present you our restaurant service. We would like to inform you that our carefully chosen and cooked dishes contain ingredients that may cause allergies or food intolerances as follows:

1. Cereals containing gluten like wheat, rye, barley, oat, hullend wheat, kamut or their derived products
2. Crustacean and products based on crustaceans
3. Eggs and products based on eggs
4. Fish and products based on fish
5. Peanuts and nuts products
6. Soy and soy products
7. Milk and dairy produce, including lactose
8. Nuts such as almonds, hazelnuts, walnuts, pistachio nuts
9. Celery and products based on celery
10. Mustard and products based on mustard
11. Sesame seeds and products based on sesame seeds
12. Sulphur dioxide and sulphites in concentration higher than 10/mg/kh or 10ml/l related to the total presence of sulphur dioxide
13. Lupin beans and products based on them
14. Shellfish and products based on shellfish

Our Staff will give you all the necessary information about the specific ingredients used to cook our dishes, in conformity with the regulations in force (EU 1169/2011). Eventually we beg you to consider that all the dishes are prepared in the same place so they may contain some tracks of the indicated above ingredients.